

# ASTORIA

BANQUETS & EVENTS

## Quinceañera or Sweet 16 Package



RECEPTION ROOM, 5 HRS



OPEN BAR FOR ADULTS, 4 HRS



UNLIMITED SOFT DRINKS FOR YOUNG ADULTS & KIDS



DINNER, FRESHLY PREPARED BY OUR CHEF



GLASS CYLINDER CANDLE CENTERPIECES



CHIAVARI CHAIRS



IVORY TABLE LINEN & NAPKINS



PRIVATE DRESSING SUITE



DISCOUNTED HOTELS WITH SHUTTLE SERVICE



FREE & CONVENIENT PARKING

**ADULTS \$55 YOUNG ADULT DISCOUNT \$45 KIDS DISCOUNT \$30**

*Ask for Friday/Sunday/Off-Season offers & bonuses*

### VALUE UPGRADE PACKAGE:

\$15/PERSON

6 HRS PARTY

CAKE

DOUBLE COLOR UPLIGHTING—WALL & CEILING








HONORS HEAD TABLE WITH DOUBLE BACKDROP

NAPKIN COLOR CHOICE

CHIFFON CEILING DRAPING

YOUR CHOICE CENTERPIECES



	<p>CHICKEN</p> <p><b>Chicken Vesuvio</b> Garlic White Wine Sauce  <b>Chicken Marsala</b> Mushrooms, Sweet Marsala Wine  <b>Chicken Champagne</b> Champagne Cream Reduction, Sun-dried Tomatoes  <b>Chicken Parmesan</b> Parmesan Cheese &amp; Marinara  <b>Chicken Picatta</b> Creamy Lemon Butter Sauce, Capers</p> <p>Add 3 Grilled Shrimp + \$9  Add Double Rib Lamb Chop +\$12</p>
	<p>BEEF</p> <p><b>London Broil Beef</b> Red Wine Mushroom Sauce + \$7  <b>Filet Mignon</b> Red Wine Reduction + \$15</p>
	<p>SEAFOOD</p> <p><b>Salmon</b> Dill Butter Sauce + \$10  <b>White Fish</b> Beurre Blanc + \$7</p>
	<p>VEGETARIAN</p> <p><b>Lasagna</b> Ricotta Cheese &amp; Spinach  <b>Pasta Primavera</b> Cream Sauce, Seasonal Veggies  <b>Grilled Seasonal Veggie Plate</b> Balsamic Glaze (Vegan)</p>
	<p>GLUTEN FREE/DAIRY FREE</p> <p>Grilled Chicken Breast, Baked Potato, Steamed Veggies</p>
	<p>COMBO PLATES</p> <p><b>London Broil Beef &amp; Chicken BEST VALUE</b> + \$7  <b>Petit Filet Mignon &amp; Chicken</b> + \$17  <b>Petit Filet Mignon &amp; Salmon</b> + \$21</p>
	<p>CHILDREN'S PLATE \$30</p> <p><b>Chicken Fingers</b> Potato, Veggie (includes soup or salad) ages 3 - 11</p>



## Your soup, salad, sides & veggies are included!



### SOUP

Cream of Broccoli & Cheese    Minestrone    Cream of Mushroom    Cream of Chicken & Rice



### SALAD

#### Caesar

Romaine  
Croutons  
Parmesan

#### Garden

Garden Greens  
Carrots,  
Cucumber,  
Tomato  
Ranch and  
Italian Vinaigrette

#### Greek

Mixed Greens  
Feta  
Kalamata Olives

#### Caprese

Tomato  
Mozzarella  
Basil  
Balsamic  
\$3



### SIDES

Butter-Whipped    Garlic Mashed    Garlic/Herb Oven Roasted



### VEGGIES

Green Beans    Broccoli Spears    Harvest Medley: Green Beans, Yellow Beans, Baby Carrots

## Popular Enhancements



#### HORS D' OEUVRES

**Chef's Selection** \$7  
Tomato Basil Bruschetta  
Chicken Quesadillas  
BBQ Meatballs

**Selection of Four** \$8

**Selection of Five** \$9

Tomato Basil Bruschetta  
Chicken Quesadillas  
BBQ Meatballs  
Teriyaki Beef Skewers  
Scallops Wrapped in Bacon  
Mozzarella Marinara Bites  
Spanakopita, Spinach & Feta  
Fresh Fruit & Cheese Kabobs  
Italian Sausage  
Stuffed Mushrooms  
Fried Calamari Rings, Marinara  
Cocktail Franks in Puff Pastry  
Dates Wrapped in Bacon  
Fried Shrimp, Cocktail Sauce



**IMPORT BEER**  
Modelo \$3pp/adults  
Corona \$3pp/adults



#### DESSERT

Pastries \$8  
Tempting Treat Sweet  
Table \$14  
Chocolate Fountain \$14  
Donuts Holes & Cold Milk  
Shots \$6  
Fruit Platter \$275 (serves  
100)  
Ice Cream with your cake  
\$4



## BUFFET + \$10

1.5 hr service

Your guests will be able to choose their favorites from a variety of warm, freshly prepared dishes from the self-service buffet. Served with warm tortillas.  
add soup +\$2

## FAMILY STYLE + \$8

A popular option with platters of food served to the tables.  
Served with warm dinner rolls.  
This way, your guests can enjoy a variety of options.  
add soup +\$2

*Plan your menu by choosing one item from each category.*

### SALAD

choose one



Caesar  
Garden Ranch & Italian Vinaigrette  
Greek Mixed Greens, Feta, Olives

### CHICKEN

choose one



Chicken Mole  
Chicken Vesuvio  
Chicken Champagne  
Chicken Marsala  
Chicken Parmesan  
Tequila-Lime Grilled  
Crispy Homestyle Fried Chicken

### BEEF

choose one



Bistec a la Mexicana  
London Broil Beef  
Sliced Sirloin Beef with Gravy  
Roasted Pork Loin with Gravy

### PASTA

choose one



Mostaccioli Marinara  
Penne Alfredo  
Penne Tomato Vodka Cream  
Baked Mac n' Cheese, Bacon Crumble

### SIDE

choose one



Butter Whipped Potatoes  
Garlic Mashed Potatoes  
Garlic/Herb Roasted Potatoes  
Rice and Beans  
Spanish-Style Yellow Rice

### VEGGIE

choose one



Green Beans  
Harvest Medley: Green Beans Yellow Beans Baby Carrot  
Broccoli Spears  
Refried Beans

